

# SELECTYS LA FRUITÉE

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Yeast for the elaboration of aromatic white and rosé wines

## CHARACTERISTICS

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**SELECTYS LA FRUITÉE** is a natural yeast selected by Sofralab for the elaboration of aromatic white and rosé wines. It is particularly known for its ability to produce fermentation esters with fruity and floral aromas, thus producing very fresh wines.

## ENOLOGICAL PROPERTIES

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### Fermentation characteristics:

- Species: *Saccharomyces cerevisiae*
- Killer factor: positive
- Fermentation kinetics: very fast
- Optimum temperature range of fermentation: 10–16 °C
- Alcohol tolerance: up to 15 % vol.
- Production of volatile acidity: average
- Nitrogen requirements: average to high
- SO<sub>2</sub> production: average
- H<sub>2</sub>S production: low

### Organoleptic characteristics:

**SELECTYS LA FRUITÉE** allows elaborating wines with floral, white and yellow stone fruit aromas. The wines produced with **SELECTYS LA FRUITÉE** are balanced with fresh aromas.

In order to optimize the production of fermentative aromas, it is recommended to carry out the fermentation at low temperature, between 14 and 16°C, and to add VIVACTIV ARÔME to the must.

## APPLICATIONS

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- Elaboration of aromatic white and rosé wines made from non-aromatic or aromatic grape varieties

## APPLICATION RATE

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Recommended application rate: 20 g/HL.

Maximum application rate according to current European regulations: none.

## INSTRUCTIONS FOR USE

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Dissolve the active dry yeast (ADY) in 10 times its weight of a 50/50 water and must mixture at a temperature between 35 and 40°C. For example: add 500 g of ADY to a mixture containing 2.5 L of water and 2.5 L of must at 37°C. After 20 minutes, gently homogenize the yeast starter. Add the starter directly to the must if the temperature difference between the yeast starter and the must does not exceed 10°C. Otherwise, double the amount of starter with must, wait 10 more minutes, gently homogenize and add to the must.

### **Precautions for use:**

Product for professional enological application only.  
Use according to current regulations.

## PACKAGING

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500 g vacuum packed sachet, box of 20 x 500g.

## STORAGE

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Store in a cool, dry place in its original packaging.  
Use immediately after opening.

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